

**BRIESS**[®]

MALT & INGREDIENTS Co.

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All Natural Since 1876www.briess.com

Munich Madness Bock

Recipe for 5 US gallons (19L)

Description: Steeping caramel and chocolate malts adds just the right touch of deep flavor to this rich and malty traditional German lager.

Quantity	Ingredients	Comment
6.6 lbs	Briess CBW [®] Munich LME	
1.5 lbs	Briess CBW [®] Pilsen DME	
1 lb	Briess Caramel Malt 90L	
2 oz	Briess Dark Chocolate Malt	
1 oz	Hallertau Pelletized Hops	45 min boil time
1 tsp	Irish Moss	
1 vial	WLP833 German Bock	

Brewing Procedures:

1. Steep grain in 5 gallons 150-180°F water for 30 minutes.
2. Remove from heat.
3. Add CBW[®] Munich LME and Briess CBW Pilsen DME.
4. Bring to a boil.
5. Add hops and boil for 30 minutes.
6. Add Irish Moss & boil for 15 minutes.
7. Remove from heat.
8. Cool, oxygenate wort and pitch yeast.

Fermentation:

Primary: 3 weeks at 55°F
Secondary: 4 weeks at 35°F

Original Gravity: 1.068
Final Gravity: 1.018
Alcohol by vol: 6.6%
IBU: 24
Color: 41° L